

# Malpeque Oysters

Harvested by tongs from a dory in pure cold waters of Malpeque Bay. Malpeque's have been long recognized as one of the world's finest oysters. They are easy to shuck and their meats have a rich, briny start and a fruit-like finish. Size: Up to 3.5"-4".



## Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Moderate brine with a meaty bite and a quick, clean finish.
Availability	April - February
Scientific Name	Crassostrea virginica
Location	Malpeque Bay, PEI (Canada)